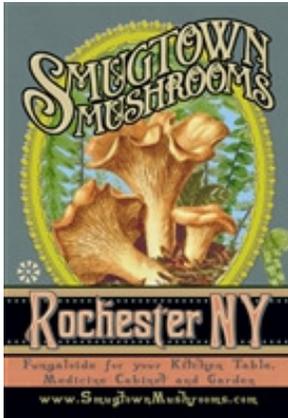




# The Fungal Gazette

August 2015

Newsletter of the Central New York Mycological Society



## August Recap

At the August meeting we gathered for a mushroom identification workshop with lots of specimens from the Salmon River falls foray. (List to follow next month.)

We were also lucky enough to be joined by **Olga Tzogas** from **Smugtown Mushrooms** in Rochester. Olga and her crew have been foraging mushrooms and plants for years in the Rochester area. Now they make mushroom products – food, medicinal tea blends, and mushroom cultures, not to mention cultivation supplies – available to all. They are dedicated to sustainability and open sourcing. Check out their website at [www.smugtownmushrooms.com](http://www.smugtownmushrooms.com)

In September, **Nancy Kaiser** will bring back her very popular **Wild Edibles** program! Look for tips on lots of good wild treats in addition to mushrooms.

## 2015 Calendar of Events

**Meetings** are on the 3<sup>rd</sup> Monday of the month at **7:30 pm**, room 334 Illick Hall at ESF on the SU campus.

**Forays** are on Sunday at **1:00 pm** unless otherwise announced. (If there is an all-day, pouring rain or another hurricane, the foray will be held the following Sunday. If in doubt, call Jean Fahey to find out when the trip will take place.)

**September 20<sup>th</sup>** 7th Annual Vince O'Neil Mushroom Festival at Beaver Lake Nature. **All members are needed to help!** See below.

**September 21<sup>st</sup>** Meeting at 7:30 pm, Illick Hall. After a long hiatus, **Nancy Kaiser** will present her **Wild Edibles** program again!

**October 4<sup>th</sup>** Great Bear Foray (at the hiking area)  
**PLEASE NOTE THE DATE CHANGE!**

**October 16, 17 & 18<sup>th</sup>** VanderKamp Foray. This will include our program & meeting. **Details on page 2.**

## \*\*\*Still Looking for Mushroom Festival Volunteers\*\*\*

The Vince O'Neil Mushroom Festival at Beaver Lake Nature Center is on September 20<sup>th</sup> from 1-5 pm and we'd like to get more members to participate this year.

We have someone to help Paula at 8:00 am and someone to help out from 3-5pm! Thanks John and Mark!! **We still need volunteers to sell T-shirts & raffle tickets, sign up new members and talk to people about mushrooms from 1-3 pm.** Anyone interested in helping during any other hours will be welcome and appreciated! Please contact me at [jds88@cornell.edu](mailto:jds88@cornell.edu) or 607-749-2915 to sign up.

And as always, **please bring fungi for display and for identification.** It gives everyone a good reason to go hunting on Saturday (all collections are welcome - even from your front yard!).

Any questions or input for newsletters contact:  
*Jean Fahey (President)* at (315) 446- 1463 (after 9am)  
*Rick Colvin (Treasurer)* at (315) 569-5771 or  
[rcolvin@twcny.rr.com](mailto:rcolvin@twcny.rr.com)  
*Mark Griffen (Publicity)* at [mgriffen@twcny.rr.com](mailto:mgriffen@twcny.rr.com)  
*Julie Siler (Newsletter)* at (607) 749-2915 or  
[jds88@cornell.edu](mailto:jds88@cornell.edu)

*After all these years . . . Membership in CNYMS is still only \$10. Membership includes your newsletter - what a bargain!* If possible, it's easier and more efficient if members pay for 2 years at once by sending \$20 to: **Rick Colvin, 1848 Whiting Road, Memphis, NY 13112.**  
Contact Rick or me if you don't know your membership status so you can keep the news and schedules coming!  
The Gazette looks better in color, so send me your email address to get the electronic version.

## October Foray at VanderKamp – October 16<sup>th</sup> -18<sup>th</sup>

Here is the information about our joint foray - CNYMS, MYMS & ESF – at the VanderKamp Retreat Center (337 Martin Road Cleveland, NY).

The cost will be \$85 per person for the weekend: Fri. Sat. Sun. Paula & Jean will be making food for the main meals. Everyone is welcome to bring a dish or any special teas, coffee or cereals they prefer for breakfast. Bring your own sheets/sleeping bags & towels. There is a full kitchen and bathroom with shower & wood burning stove.

We need at least 15 people from the 3 clubs to break even. The house sleeps 30 so arrangements are limited.

Checks can be made out to CNYMS & mailed to:

Jean Fahey  
232 Edgemont Dr.  
Syracuse, NY 13214

Get a check in the mail by Sept. 10th to hold your spot!

## These Bizarre Fungi Resemble Corpse Fingers, UFOs, Tongues

<http://news.nationalgeographic.com/2015/08/150801-mushrooms-fungus-science-glowing/>

Who'd have thought the alien invasion would be so stinkin' cute?

A new species of mushroom, *Geastrum britannicum*, native to the United Kingdom, was announced in the journal *Persoonia* earlier this year. To some, the fungi's limb-like stalks and rounded "heads" resemble tiny people.



"It's more of a camera-angle thing," Debbie Viess, of the Bay Area Mycological Society in California, says via email. Viess thinks *G. britannicum* looks more like mini-alien. (Check out a mushroom named for SpongeBob Squarepants.) At Saturday's Weird Animal Question of the Week, we were so beguiled by these 'shroom shapes that we took the author's prerogative to look into more mushrooms that take on other personas.



*Dead man's fingers, a type of fungus, grip dead or stressed trees, excrete a digestive enzyme into them, and then absorb the rotting material as energy.*

"A rather anatomical presentation" is how Timothy James, a mycologist at the University of Michigan, described these funky fungi. Called dead man's fingers, these organisms grip dead or stressed trees, excrete a digestive enzyme into them, and then absorb the rotting material as energy.

The resulting mushrooms pop up out of the ground like zombie fingers, especially in areas near dead wood. (Also see: "Phallus Mushroom Found in Lam Dong, Vietnam.") So horror movie props literally grow on trees.

### Earthtongues

If Earth itself ever stuck its tongue out at us, it might look like dark purple earthtongue or olive earthtongue mushrooms. These fungi inhabit different types of grasslands in North America and Europe and appear around October—just in time for Halloween.

### Bird's Nest Fungi

Bird's nest fungi, found worldwide, are essential to any look-alike list, James says by email.

This *[photo]* from Cornell University's Plant Pathology Lab shows the organism growing into what looks like a bird's nest.



The "eggs" inside bird's nest fungi are actually called peridoles—little cases full of spore

### UFOs (see link for video)

Of the roughly 100,000 known species of mushrooms, just 71 glow in the dark. *Mycena chlorophos* is one of them, but only its cap, or top, lights up, "so they really do look like tiny glowing UFOs at night," Thomas Jenkinson, a Ph.D. student at the University of Michigan, says via email.

Jenkinson has seen these bioluminescent fungi firsthand on a research trip to the Micronesia, and calls them "a magical sight." (Also see "Fungi Need Some Love, Too.")

Why mushrooms glow is still a mystery, but a recent study in the journal *Current* shed more light on a species called *Neonothopanus gardneri*.

That research found the fungi actually have a circadian clock with bioluminescent properties that peak at night. The glow attracts insects, which help disperse the mushrooms spores. Or, just maybe, they also attract little mushroom aliens who need a ride home.

### More Beatrix Potter

Bernie Carr provided this link to more on children's author and mycologist Beatrix Potter:

<http://www.brainpickings.org/2015/07/28/beatrix-potter-a-life-in-nature-botany-mycology-fungi/>

According to Linda Lear's book, *Beatrix Potter: A Life in Nature*:

*"Beatrix's interest in drawing and painting mushrooms, or fungi, began as a passion for painting beautiful specimens wherever she found them. She never saw art and science as mutually exclusive activities, but recorded what she saw in nature primarily to evoke an aesthetic response. She was drawn to fungi first by their ephemeral fairy qualities and then by the variety of their shape and colour and the challenge they posed to watercolour techniques. Unlike insects or shells or even fossils, fungi also guaranteed an autumn foray into fields and forests, where she could go in her pony cart without being encumbered by family or heavy equipment."*

Check out the link for more of her mushroom illustrations.

### Are you artistic? Know anyone who is?

CNYMS is looking for a new tee-shirt design. Some members have expressed a desire for a new tee-shirt. If you or someone you know is interested please send your idea to me and hopefully we'll have a new tee-shirt this year.

### Sweet Corn and Mushroom-Truffle Pasta

<http://www.earthy.com/Sweet-Corn-and-Mushroom-Truffle-Pasta-recipe-by-Earthy-Delights.aspx>

#### Ingredients:

8 ounces Pancetta, julienned  
2 ears of sweet corn, preferably white  
1 pound fresh wild mushrooms, cleaned, trimmed, and sliced  
1 Tablespoon chopped garlic  
1 pound fresh fettuccini  
Drizzle of white truffle oil  
3 ounces freshly grated Romano cheese  
2 Tablespoons basil chiffonade

#### Directions:

Bring a pot of salted water to a boil.

Meanwhile, in a large sauté pan, render the pancetta until it's crispy. This should take about five minutes over medium heat.

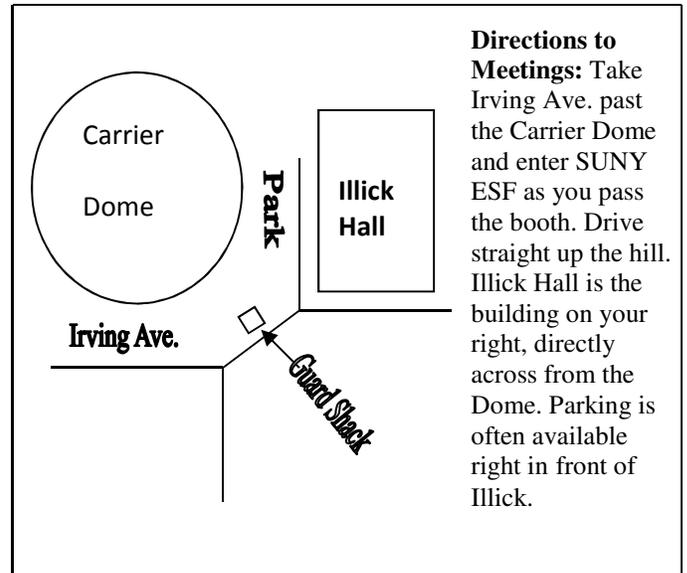
Remove the pancetta from the pan.

Cut the corn from the cob. Add the kernels to the pancetta fat and sauté for about two minutes.

Add the sliced mushrooms and sauté for about three minutes. Season with salt and pepper to taste, then stir in the garlic. Continue sautéing for about one minute.

Cook the pasta al dente. Drain the pasta and turn it into a mixing bowl. Season it with salt and pepper.

Toss it with the corn and mushrooms, the reserved pancetta, a drizzle of white truffle oil, the Romano cheese, and the basil.



Central New York Mycological Society  
Julie Siler  
1235 Long Road  
Homer, NY 13077

Address Correction Requested